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Volume 3

Number 9 *The Iowa Homemaker* vol.3, no.9

Article 14

1923

The Perfect Guest

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Recommended Citation

Barta, Lucile (1923) "The Perfect Guest," *The Iowa Homemaker*: Vol. 3 : No. 9 , Article 14.

Available at: <http://lib.dr.iastate.edu/homemaker/vol3/iss9/14>

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Holiday Sweets

By ALMA RIEMENSCHNEIDER, Assistant Professor of Home Economics



NO GIFT is more appreciated on Christmas than a box of attractive home-made candies. Its crisp ribbon bow and gay sprig of holly fairly shout out the glad holiday tidings and bring good cheer and good will to all. Christmas without its sweets would hardly be Christmas to most of us, for have they not played the most important part in our Christmas joys since the first time we hung up our stockings for Santa Claus and waited for fear he might pass us by?

As a rule, Christmas candies are left to the professional candy maker. Too often the idea has been had that elaborate equipment is necessary for making the more difficult candies. Nearly all candies may be made with the most simple utensils in the home. It is not necessary to use a thermometer. In most cases good results may be had without its use.

Fondant is used more than any other candy, since it lends itself so readily to such a variety of uses and it is as easily made as any.

Fondant

2 cups sugar
1 cup hot water
¼ tsp. of cream of tartar

Dissolve sugar in water, add cream of tartar, place cover on kettle and boil until all sugar crystals which may have collected on the sides of the pan are thor-

ly dissolved. Remove the cover and boil without stirring until the syrup forms a soft ball in cold water or reaches 113° C.

Remove from the flame and cool to lukewarm or 40°C. Use a clean spoon. Beat until the fondant crystallizes, then knead until soft and creamy. Put away in covered dish for at least twenty-four hours, when it will be ready to be shaped into centers or made into mints.

A richer fondant may be made by substituting milk for the water in the fondant recipe, or a caramel fondant is made by adding two tablespoons of caramelized sugar syrup to the recipe.

When the fondant has been allowed to stand for the proper length of time, knead and shape ready for dipping. Plain fondant may be colored, flavored as desired, nuts and candied fruits or coconut added. Often a small amount of butter is added to make the butter cream centers. Maple flavoring and nuts added to the caramel fondant makes the maple centers relished by many people. Milk fondant to which butter has been added gives the rich centers found in the best chocolate creams.

"Dot" or Baker's unsweetened chocolate, or a combination, may be used for dipping. This is perhaps the most difficult part in the making of chocolate creams, but with care good results may be had. Melt chocolate in the upper part of the double boiler. When only half melted remove from the flame and allow the heat retained in the water to continue the melting.

Dipping is best done in a cool room

and when the centers have been kept very cold. Drop the cold center into the chocolate, which will set up immediately when dropped on a cold pan. If there is some difficulty in keeping the room cool have pan placed on ice, to which a small amount of salt has been added. The melted chocolate may be poured on a shallow pan and the dipping done with the hands. It is easier to keep the temperature more constant in this way and the cream centers are very easily covered. If the chocolate does not harden at once the coating will be thin. It is always better to be sure the chocolate is the right temperature before attempting to dip.

Mints are made by melting fondant over hot water, adding flavor and tinting the desired shades. Drop from the tip of a spoon. Pink color and winter-green flavor, and green color and mint flavor are good combinations. Often a small amount of hot water added to fondant will give a more desirable candy.

Peanut Brittle I

1 cup of sugar
1 cup of roasted peanuts

Heat sugar in frying pan until a light brown syrup is formed. Pour over heated peanuts. Cool and break into pieces.

Peanut Brittle II

1 cup of sugar
½ cup of Karo syrup
½ cup of water
¾ cup of raw peanuts
½ tsp. butter
Pinch of salt

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The Perfect Guest

By LUCILE BARTA

"I'LL NEVER invite Inez again. She's selfish and inconsiderate. If it hadn't been for Betty and some of the others, I'd call my house party a failure," complained Mary who had just returned from bidding her house guests goodbye.

"Yes, Betty was charming company and I hope she comes again," agreed her mother.

Mary, resting wearily in the depths of an overstuffed sofa, reviewed the past few days and tried to analyze the cause for her present feeling of resentment.

"There's volumes and more volumes written to advise hostesses in entertaining, but I'd suggest a page or two for prospective guests. Some of them need it," she concluded emphatically.

The occasion for Mary's irritability toward Inez could not be traced to any one act, but to a series of offenses to the gods of Tact, Consideration and Amiability.

Inez, Betty and three other classmates had come to visit Mary in her "Main Street town" as she called it. Betty had written that she would come Wednesday morning, and gladdened Mary's heart by

arriving per schedule, enthusiastic to see "the gang" and accompanied by the three other guests. Inez had been indefinite as to the time of her arrival, causing Mary to meet three trains instead of one, thus offending the god of Consideration.

Dinner that night was quite a success, despite the fact that Inez narrated a long story concerning the poor rail connections to "Main Street," the impossible baby on the train, and her "ducky" new dresses. Betty and Mary rescued the conversation from being a monologue of insufferable length by turning attention to current events, the radio and racing cars, so that the other members of the family might be included.

Later Mary's younger brother very disgustingly told his mother, "Inez thinks she's a three ring circus, but she's not. Why, she didn't even know how to 'listen in'."

Betty made a favorable impression on younger brother because she offered to play "pit" with the younger children while the older members played bridge. Dad disliked bridge cordially, but according to Inez, "bridge is all they ever play,"

so bridge it was. One surmised that whatever "they" did must be quite proper. Later that evening cards were abandoned for candy making, much to Dad's relief. He, "Sonny" and Betty adjourned to the kitchen to crack the nuts. They were soon joined by the rest who helped in concocting fudge and caramels and who made the room gay with laughter and song.

The plans for the next day included an early morning breakfast in the woods. All joined in heartily except Inez who disliked arising so early. The brisk autumn air made delightful hiking and on a dare they walked much farther than anticipated consequently arriving home late for lunch. Mary's mother confided to Mary that Inez had been up since the mail came at ten o'clock and restless for something to do, as she was dependent upon herself for amusement. Mary replied, "It serves her right for not coming along, but I'm sorry she bothered you, mother. She has to be entertained all the time."

"I don't mind that, but she is hard to

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so I thought it would be lovely for Corvallis to give something and Manhattan something, and that, perhaps, you all at Ames would love to perpetuate Miss Bailey's ideals across the sea.

I bought some sweet yellow homespun the other day for table runners and napkins and I shall, maybe, borrow things to give the freshmen table setting lessons. They say they want to surprise their mothers at vacation.

In case you decide to do anything, write to Mrs. Alice P. Norton, 1326 East Fifty-eighth street, Chicago, Illinois, and let her know so that others can give books and charts and other things.

You have no idea how often I think of you and wonder how the new building is progressing, and hope somebody really misses me, and that I won't have to exist much longer without letters.

With much love and best wishes for a wonderful year, I am as ever.

EDA LORD MURPHY.

Holiday Sweets

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Place sugar, Karo syrup and water in kettle over the fire and stir until dissolved. Cook until a soft ball is formed in cold water. Add peanuts and stir until syrups become light brown; add butter. Remove from flame and pour onto a greased platter, spreading as thin as possible. When cool break into pieces.

Chocolate Fudge

- 2 cups sugar
- 1½ squares of chocolate
- 2/3 cups milk
- 2 tbsp. of butter
- Few grains of salt
- 1 tsp. of vanilla

Dissolve sugar in milk, add butter, chocolate and salt. Place cover on pan for first few minutes of cooking or until all sugar crystals are dissolved. Cook until a very soft ball is formed in cold water or until the thermometer registers 111° C. Cool to luke warm or 40° C.; beat until the mixture sets. Drop from the tip of the spoon on waxed paper. Nuts may be added just before the mixture sets.

Taffy

- 2 cups of sugar
- ¼ cup Karo syrup
- 1 cup rich milk or cream
- 1 tbsp. butter
- ½ tsp. vanilla

Cook sugar, Karo syrup and milk to 118° C. Add butter; bring to a boil; add flavoring and pour on greased platter; let cool; turn in the edges and pull until white. Pull straight without twisting. Place on greased plate and cool. Break into convenient pieces. Pink taffy may be made by adding a little red coloring just before the taffy is poured onto the plate.

The Perfect Guest

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suit at the table. She dislikes so many things, that I don't know what to prepare."

"I'm afraid that she is just plain finicky so don't try to suit her," resignedly remarked Mary.

That afternoon Mary entertained at tea in honor of her guests. Her friends were

delighted to meet such charming and accomplished visitors. Betty was an excellent pianist and graciously helped in the entertainment. The others following her example contributed their bit, one of them read humorous selections from Riley, and even Inez, a very good contralto, offered her services.

Among the guests was an eccentric aunt of Mary's who was ever looking for impudence in "these young people nowadays." Inez had made some inadvertent remark that drew forth a sharp answer from the maiden lady and was about to retort when Betty entered the field and tactfully centered the conversation on more neutral topics. She then chatted on subjects she felt this queer little soul might be interested in. Betty possessed that good breeding and innate kindness that made all whom she met appreciate her and wish to know her. Before leaving, the aunt remarked to Mary that Betty was a lovely guest and so "appreciative."

The house party continued with Betty amiable and accomodating, frequently of-

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fering incense for Inez who rashly gave injury to the gods of Tact and Consideration. One night Mary had invited several school boy friends to come in and spend the evening dancing. Inez was allotted one whom the men called a regular fellow but who "certainly was not a sheik" in her words. She made little or no pretense to be interesting and barely managed to be civil. Both Mary and Betty sensed the situation and by keeping Inez and the unfortunate gentleman immediately within their group, they succeeded in covering up Inez's behavior. That evening Mary retired nearly exhausted with her nerves much the worse for wear.

At this point in her review of events, Mary jumped up, "I'll wager I'm going to be careful how I act the next time I am invited anywhere," she emphatically announced. "I'll play pokey chess, I'll dance with a clodhopper, and I'll even eat spinach, but I'll not be the Black Fairy at any party!"

"Come, forget the party and rest yourself by taking tea with me," invited her mother.

The Evolution of Home Economics at Iowa State

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it over the boys stairway where it was plainly visible by all the men and women as they entered the dining room.

Well of course the freshmen conspired to remove it, which was no more than might have been expected and it was expected. The sophomores kept a continuous guard to keep their work of art in the public eye.

So you see how the scrap began. A band of freshmen would mob the guard in the effort to secure the cartoon, but the sophomores were wary and had a way of coming to the aid of fellow sophomores even as today.

Well, the fight grew warmer with every year and the perils risked and the blood shed for the honor of freshmen in general deserves a brass monument. One year a daring and agile freshman with his aides surprised the guards unguarding and the cartoon disappeared. The guards set up a cry, the sophomores were soon rushing madly about searching in doors and out for the bone of contention. At the same time had they used their eyes they might have seen the agile freshman balancing along the ledge under the eaves of Old Main, the cartoon under his arm, and vanish thru a window.

Thus it went, other risks just as hazardous being taken and the fight eventually reached such a state of ardor that some years later fate intervened in the form of President Beardshear and reconciled the two warring factions. The white flag was flown and if you will believe me it ended by the sophomores giving the freshmen a party and—the freshmen went!

The Homemaker makes
an ideal Christmas gift.
Send it to your friends.

Baskets Which Will Lead Long Useful Lives

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tensively. These are drawn on the chart.

A sandwich tray is simple to make but yet allows for the principles of procedure for many structures. A long end of the reed is soaked until it is very easily bent. Dry reed is brittle, partially soaked it splits and cracks. A sponge is necessary to keep it damp at all times. The long end taken is shaved to a point and flattened on one side for the start. If the basket is to be round then the starter of reed is pressed tightly into a circle

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